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UNITED STATES DEPARTMENT OF AGRICULTURE



Consumer Protection Programs

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PROCUREMENT SECTION
CURRENT SERIAL RECORDS

Program Issuances
For The Period

11/1/70 - 11/14/70



Publication Number 70-22

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CFR AMENDMENT 70-35	Humanely Slaughtered Livestock, Identification of Carcasses; Changes in Lists of Establishments (F.R. Doc. 70-15002; Filed Nov. 5, 1970; 8:50 a.m.)
CFR AMENDMENT 70-36	9 CFR Part 311, Meat Inspection, Disposal of Diseased Carcasses and Parts; Tapeworm Cysts in Cattle (F.R. Doc. 70-15089; Filed Nov. 6, 1970; 8:51 a.m.)
CP NOTICE 58 (CORRECTION)	Moisture Absorption and Retention Restrictions for Poultry - In last paragraph of CP Notice 58 reference is made to BIP 70-22. This should read 70-21.
CP NOTICE 59	State Inspected Plants Eligible to Bid on Contracts Offered by Government Agenices
CHANGE 45	✓ Manual of Meat Inspection Procedures

UNITED STATES DEPARTMENT OF AGRICULTURE

LoCastro DU 8-3285
McDavid DU 8-4026

Washington, Oct. 19, 1970

USDA Certifies Missouri's Poultry Inspection Equal to Federal:

The U.S. Department of Agriculture today certified the Missouri poultry inspection program equal to the Federal one, under provisions of the Wholesome Poultry Products Act.

As a result, Missouri now has full responsibility for inspection of poultry slaughter and processing plants doing business wholly within the state. Twenty-three intrastate plants now operating there will be affected by the certification.

To earn "at least equal to" status, Missouri had to develop a law and regulations, financing and staffing, as well as actual inspection, matching the Federal program conducted by USDA's Consumer and Marketing Service.

Half of Missouri's budget for poultry inspection comes from Federal matching funds supplied by C&MS.

Missouri joins three other states in having "at least equal to" poultry inspection status: California, New Mexico and South Carolina. These three states were certified in July.

UNITED STATES DEPARTMENT OF AGRICULTURE

October 20, 1934
October 20, 1934

Washington, Oct. 17, 1934

Dear Sir: Enclosed is a copy of the report of the

The U.S. Department of Agriculture, which contains the findings of the

inspection made by the Department of the various

Policy Program Act.

In a recent, statement was made that the Department of

agriculture and commerce have been working together to

these interests which are being held in the hands of the

It was not found that the Department of

regulation, financing and control, as well as other

Federal program conducted by the Department of

Bill of Materials' which are being used in the

needed funds supplied by the

Ministry of the State other than the

inspection station: California, New York and other

was certified to July.

Very truly,
Sincerely,
Director

1230

UNITED STATES DEPARTMENT OF AGRICULTURE

LoCastro DU 8-3285
McDavid DU 8-4026

Washington, Oct. 27, 1970

USDA Certifies Idaho's Meat Inspection Equal to Federal:

The U.S. Department of Agriculture today certified the Idaho meat inspection program equal to the Federal one, under provisions of the Wholesome Meat Act.

As a result, Idaho now has full responsibility for inspection of meat slaughter and processing plants doing business wholly within the state. Fifty-five intrastate plants now operating there will be affected by the certification.

To earn "at least equal to" status, Idaho had to develop a law and regulations, financing and staffing, as well as actual inspection, matching the Federal program conducted by USDA's Consumer and Marketing Service.

Half of Idaho's budget for meat inspection comes from Federal matching funds supplied by C&MS.

Idaho joins four other states in having "at least equal to" meat inspection status: California, Florida, Maryland and New Mexico.

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UNITED STATES DEPARTMENT OF AGRICULTURE

LoCastro DU 8-3285
McDavid DU 8-4026

Washington, Oct.28, 1970

USDA Certifies Tennessee's Meat Inspection Equal to Federal:

The U.S. Department of Agriculture today certified the Tennessee meat inspection program equal to the Federal one, under provisions of the Wholesome Meat Act.

As a result, Tennessee now has full responsibility for inspection of meat slaughter and processing plants doing business wholly within the State. The certification will affect 247 intrastate plants now operating there.

To earn "at least equal to" status, Tennessee had to develop a law and regulations, financing and staffing, as well as actual inspection, matching the Federal program conducted by USDA's Consumer and Marketing Service.

Half of Tennessee's budget for meat inspection comes from Federal matching funds supplied by C&MS.

Tennessee joins 6 other States in having "at least equal to" meat inspection status: California, Florida, Idaho, Maryland, New Mexico and Washington.

UNITED STATES DEPARTMENT OF AGRICULTURE

LoCastro DU 8-3285
McDavid DU 8-4026

Washington, Oct. 28, 1970

USDA Certifies Washington's Meat Inspection Equal to Federal:

The U. S. Department of Agriculture today certified the Washington meat inspection program equal to the Federal one, under provisions of the Wholesome Meat Act.

As a result, Washington now has full responsibility for inspection of meat slaughter and processing plants doing business wholly within the state. Thirty-nine intrastate plants now operating there will be affected by the certification.

To earn "at least equal to" status, Washington had to develop a law and regulations, financing and staffing, as well as actual inspection, matching the Federal program conducted by USDA's Consumer and Marketing Service.

Half of Washington's budget for meat inspection comes from Federal matching funds supplied by C&MS.

Washington joins five other states in having "at least equal to" meat inspection status: California, Florida, Maryland, New Mexico, and Idaho.

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UNITED STATES DEPARTMENT OF AGRICULTURE

LoCastro DU 8-3285

McDavid DU 8-4026

Washington, Nov. 10, 1970

USDA Certifies Kansas' Meat Inspection Equal to Federal:

The U. S. Department of Agriculture today certified the Kansas meat inspection program equal to the Federal one, under provisions of the Wholesome Meat Act.

As a result, Kansas now has full responsibility for inspection of meat slaughter and processing plants doing business wholly within the state. The certification will affect 165 intrastate plants now operating there.

To earn "at least equal to" status, Kansas had to develop a law and regulations, financing and staffing, as well as actual inspection, matching the Federal program conducted by USDA's Consumer and Marketing Service.

Half of Kansas' budget for meat inspection comes from Federal matching funds supplied by C&MS.

Kansas joins 7 other states in having "at least equal to" meat inspection status: California, Florida, Idaho, Maryland, New Mexico, Tennessee and Washington.

UNITED STATES DEPARTMENT OF AGRICULTURE
CONSUMER AND MARKETING SERVICE

WASHINGTON, D.C. 20250

Consumer and Marketing Service
HUMANELY SLAUGHTERED LIVESTOCK

Identification of Carcasses; Changes in Lists of Establishments

Pursuant to section 4 of the Act of August 27, 1958 (7 U.S.C. 1904), and the statement of policy thereunder in 9 CFR 381.1, the lists (35 F.R. 12862, 14226, and 15655) of establishments which are operated under Federal inspection pursuant to the Federal Meat Inspection Act (21 U.S.C. 601 et seq.) and which use humane methods of slaughter and incidental handling of livestock are hereby amended as follows:

The reference to sheep and swine with respect to Kenton Packing Co., Establishment 36, is deleted. The reference to Sam Kane Packing Co., Establishment 337, and the reference to cattle and calves with respect to such establishment are deleted. The reference to swine with respect to Cedar Packing Co., Establishment 6118, is deleted.

The following table lists species at additional establishments and additional species at previously listed establishments that have been reported as being slaughtered and handled humanely.

Name of establishment	Establishment No.	Cattle	Calves	Sheep	Goats	Swine	Horses	Mules
Caviness Packing Co., Inc.	200	(*)	(*)			(*)		
The Lundy Packing Co.	413					(*)		
Virgin Islands Packing Plant	482	(*)	(*)	(*)	(*)	(*)		
Pork Packers International, Inc.	520					(*)		
Great Markwestern Packing Co.	1951A	(*)						
University of California Department of Animal Science	6012	(*)	(*)	(*)		(*)		
H.A.S. Sweetmeat, Inc.	7025					(*)		
Cribbs Sausage Co.	7424					(*)		
Danville Meat Products	7486	(*)	(*)	(*)		(*)		
Stanley Locker Service	7632	(*)				(*)		
Lundi Processing	7634	(*)		(*)		(*)		
New establishments reported: 11.								
Beeville Packing Co.	377	(*)						
H. H. Kelm Co.	630		(*)					
Ruchti Bros	749		(*)					
Mount Vernon Meat Co., Inc.	6039					(*)		
Brown's Meat Locker	7085				(*)			
Community Abattoir, Inc.	7075			(*)				
Cedar Ridge Meat Service	7607			(*)				
Gackle Packing Co.	7631			(*)				
New species reported: 8.								

Done at Washington, D.C., on November 3, 1970.

KENNETH M. McENROE,
Deputy Administrator,
Consumer Protection.

[F.R. Doc. 70-15002; Filed, Nov. 5, 1970; 8:50 a.m.]

UNITED STATES DEPARTMENT OF AGRICULTURE
CONSUMER AND MARKETING SERVICE

WASHINGTON, D.C. 20250

[9 CFR Part 311]

MEAT INSPECTION

Disposal of Diseased Carcasses and Parts; Tapeworm Cysts in Cattle

Pursuant to the authority contained in the Federal Meat Inspection Act, as amended by the Wholesome Meat Act (21 U.S.C., 601 et seq.), notice is hereby given in accordance with the administrative procedure provisions in 5 U.S.C. 553, that the Consumer and Marketing Service is considering amending § 311.23 of the revised Meat Inspection Regulations (9 CFR 311.23) effective December 1, 1970, to read as indicated below, to prohibit any cattle carcasses from being passed for human food at an establishment subject to the Act if one or more lesions of *cysticercus bovis* is found in the carcass, unless the carcass is first refrigerated or heated to destroy the infestation.

Statement of considerations. A principal function of the USDA Consumer Protection Program is to assure that the meat supply is safe, wholesome, and otherwise unadulterated. This responsibility requires that studies of inspection procedures and requirements be periodically conducted, giving cognizance to current scientific knowledge and possible changes in conditions affecting animal health. The U.S. Public Health Service has conducted a study of cysticercosis which raises question whether changes in our requirements should not be made. This study contributed to focusing attention upon this phase of the program. A review of the literature concerning the cystic form of *taenia saginata* (commonly known as *cysticercus bovis*) reveals that the finding of only one dead lesion is no indication that other lesions, which may be alive, are not also present in the carcass. In fact, the finding of one lesion is more likely an indicator that others coexist within the carcass. It

therefore appears that any carcass containing one or more such lesions should be handled in such a manner as to preclude human infestation. The literature indicates that removal of visible lesions does not necessarily effectuate safety. It appears that in order to assume human safety, carcasses displaying such lesions should be (1) condemned, (2) heated, or (3) refrigerated.

Thus the proposed amendment would require any cattle carcass affected with *cysticercus bovis* to be passed with restriction or to be condemned.

§ 311.23 Tapeworm cysts (*cysticercus bovis*) in cattle.

(a) Except as provided in paragraph (b) of this section, carcasses of cattle affected with lesions of *cysticercus bovis* shall be disposed of as follows:

(1) Carcasses of cattle displaying lesions of *cysticercus bovis* shall be condemned if the infestation is extensive or if the musculature is edematous or discolored. Carcasses shall be considered extensively infested if in addition to finding lesions in at least two of the usual inspection sites, namely the heart, diaphragm and its pillars, muscles of mastication, esophagus, tongue, and musculature exposed during normal dressing operations, they are found in at least two of the sites exposed by (i) an incision made into each round exposing the musculature in cross section, and (ii) a transverse incision into each forelimb commencing 2 or 3 inches above the point of the olecranon and extending to the humerus.

(2) Carcasses of cattle showing one or more tapeworm lesions of *cysticercus bovis* but not so extensive as indicated in subparagraph (1) of this paragraph, as determined by a careful examination, including examination of, but not limited to, the heart, diaphragm and its pillars, muscles of mastication, esophagus, tongue, and musculature exposed during normal dressing operations, may be

passed for human food after removal and condemnation of the lesions with surrounding tissues: *Provided*, That the carcasses, appropriately identified by retained tags, are held in cold storage under positive control of a USDA Food Inspector at a temperature not higher than 15° F. continuously for a period of not less than 10 days, or in the case of boned meat derived from such carcasses, the meat, when in boxes, tierces, or other containers, appropriately identified by retained tags, is held under positive control of a Program Inspector at a temperature of not higher than 15° F. continuously for a period of not less than 20 days. As an alternative to retention in cold storage as provided in this subparagraph, such carcasses and meat may be heated throughout to a temperature of at least 140° F, under retention tags.

(b) Edible viscera and offal shall be disposed of in the same manner as the rest of the carcass from which they were derived unless any lesion of *cysticercus bovis* is found in these byproducts, in which case they shall be condemned.

Any person who wishes to submit written data, views, or arguments concerning the proposed amendment, may do so by filing them, in duplicate, with the Hearing Clerk, U.S. Department of Agriculture, Washington, D.C. 20250, within 30 days after the date of publication of this notice in the FEDERAL REGISTER. All written submissions will be made available for public inspection at the Office of the Hearing Clerk during the regular business hours (7 CFR 1.27(b)).

Done at Washington, D.C., on November 4, 1970.

CLAYTON YEUTTER,
Administrator,
Consumer and Marketing Service.

[F.R. Doc. 70-15089; Filed, Nov. 6, 1970;
8:51 a.m.]

UNITED STATES DEPARTMENT OF AGRICULTURE
Consumer and Marketing Service
Consumer Protection Programs
Washington, D. C. 20250

CP NOTICE 59

INFORMATION FOR: Regional Directors, Federal/State Cooperation
Officers, State Officials, Other Government
Agencies Officials

State Inspected Plants Eligible to
Bid on Contracts Offered by Government Agencies

Consumer Protection Programs will issue semi-annually an updated listing of State inspected plants identified as having been certified as being "at least equal to" Federal meat and poultry inspection requirements.

Please add the attached names of newly certified plants to your current listing of "State Inspected Plants Eligible to Bid on Contracts by Government Agencies".

The next updated listing is scheduled for issuance in December 1970. In the interim, we will issue monthly additions to your current list.

November 11, 1970

Kenneth M. McEnroe
Deputy Administrator
Consumer Protection Programs

Attachment

DISTRIBUTION: ES11, ES16, ES16-1, 02010, 02028, 02032,
02037, 02039, 02268, 02083, 02285, 02293

November 12, 1970

Arizona

Armour Food Service
241 West Jackson
Phoenix, Arizona 85030

Floyd's Sausage House
903 North Swan
Tucson, Arizona 85711

California

All Plants (Meat and Poultry)

Florida

All Plants (Meat Only)

Idaho

All Plants (Meat Only)

Maryland

All Plants (Meat Only)

Missouri

Hickory House
Box 11
Crane, Missouri 65633

Missouri

All Plants (Poultry Only)

Nevada

Butcher King
715 Ogden Avenue
Las Vegas, Nevada 89101

Animal Research Center
University of Nevada
Kimlick Land
Reno, Nevada 89502

Artic Circle Warehouse
1720 Shaver
Sparks, Nevada 89431

New Mexico

All Plants (Meat and Poultry)

Rhode Island

Meinel Bros., Inc.
30 Agnes Street
Providence, Rhode Island 02909

Eccy's Green Farms
133 South Main Street
Coventry, Rhode Island 02816

National Food Service
200 Newport Avenue
East Providence, Rhode Island 02906

South Carolina

All Plants (Poultry Only)

Tennessee

All Plants (Meat Only)

Washington

All Plants (Meat Only)

West Virginia

Frank Kidwiler
Route 1
Harper's Ferry, West Virginia 25425

Top Quality Reddi-Pak Meats
2316 Adams Avenue
Huntington, West Virginia 25704